



## FEATURES

Counter top delicatessen merchandisers are designed to display cold cuts, meat provision, cheeses, salads, and has a full length working surface area for scale and cash register.

### EXTERIOR

Stainless steel top, white powder coated aluminum finish front and sides and stainless steel back.

### INTERIOR

White powder coated aluminum walls and top. Stainless steel bottom.

### ADJUSTABLE SHELVING

Heavy-duty adjustable full length mezzanine shelf for maximum capacity and removable wire racks.

### DOORS

Glass sliding doors on top which provide convenient access and full view. Stainless steel sliding doors on the bottom save aisle space and allow easier access to storage area (CD4SC has stainless pull-out door).

### LIGHTING

Brilliant shadow free illumination by top mounted lamps and one row of lights under the shelf. All full length fluorescent lamps are protected by safety shields against breakage.

### DRAIN

An electric evaporator pan is installed. No plumbing or drain connection is necessary.

### ELECTRICAL

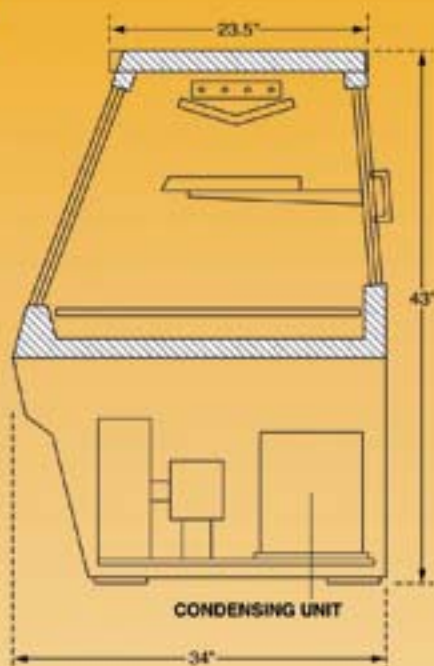
Merchandiser operates on 115 V 60 Hz single phase. Simple plug-in installation.

### REFRIGERATION

All models are completely self-contained. Refrigerant R134A. Heavy duty gravity fin-coil system. Lower storage area has separate fin-coil connected in series with top display coil. The temperature inside the case is controlled by a low-pressure control set between 34°F - 42°F.

### OPTIONAL

Stainless steel exterior; stainless steel interior; pan arrangement



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Model	Length (in.)	Volume (cu. ft.)	Doors	HP	Amps (A)	Weight (lbs)
CD4SC	48	17	3	1/4	12.4	530
CD6SC	72	29	4	1/3	14.2	630
CD8SC	96	42	6	1/2	17.2	740
CD10SC	120	54	8	3/4	21.4	840
CD12SC	144	67	8	3/4	22.1	950

Continual product improvement may necessitate specification changes without notice.